

# 2013 Country Fest Dutch Oven Cook-Off

With “Bakin Bill” as seen on Fox 13, KUTV 2, and Good Things Utah

## DUTCH OVEN COOK-OFF

10996 S. Redwood Rd. South Jordan, UT 84095

Friday, June 14th, 2013

## Registration Form

Name \_\_\_\_\_

Address \_\_\_\_\_

City, \_\_\_\_\_ State, \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ Number in Team \_\_\_\_\_

Join us at the South Jordan City Park and compete in the Country Fest Dutch Oven Cook-off. This is an event to bring people together and have fun, so anyone is invited to participate no matter your cooking experience. Enjoy the aroma, taste, and friendly fellowship of good cooks at work. What a delicious way to enjoy the Country Fest 2013.

Please pre-register at the Gale Center (10300 S. Beckstead Lane) and pay the \$20.00 entry fee before June 7<sup>th</sup>. Space is limited. Cash or checks only.

We will be making a cookbook to sell at the cook-off (those participating will receive a free copy); to speed things up please e-mail your recipes in text form to: [ledmunds@sjc.utah.gov](mailto:ledmunds@sjc.utah.gov)

This competition is open to everyone who loves to cook. This is a one pot contest consisting of a main dish.

Prizes will be awarded to the winners. There will be a participation gift for each team.



## TAILGATE COOK-OFF RULES

1. A team may consist of one to 4 members. An adult must accompany any contestant under the age of 18. At least one member of each team must have a valid Salt Lake Valley Food Handlers Permit.  
[http://www.slvhealth.org/programs/food protection/foodhandlercards.html](http://www.slvhealth.org/programs/food%20protection/foodhandlercards.html)
2. ONLY TEAM MEMBERS are allowed in the cooking area! Violators will be disqualified. One team member must remain in the cooking area at all times.
3. South Jordan City Park in a no alcohol, non smoking park.
4. Ingredients cannot be precooked and must be combined, chopped, sliced or diced during the competition - on site – may be marinating beforehand. **No** ingredients prepared or processed at home are allowed.
5. **All cooking must may be done using charcoal briquettes, everything cooked MUST be presented to the judges with exception of excess sauces, and/or cooked garnishes not specified in the recipe. (Teams must provide a way to dispose of your briquettes )**  
  
Side items such as butter, jams, or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site. Dishes must be presented to the judges' table on time - NO EXCEPTIONS. All foods submitted for judging should be displayed in the pot or on the lid. For sanitation concerns, please do not display foods on fabric. Field Judges will give time warnings periodically throughout the cook-off.
6. Only competition recipes can be cooked during the cook-off, unless otherwise specified. There should be no eating in the cooking area, but beverages are permitted.
7. Use good fire safety practices. Keep yourself and the public safe. “A charcoal starting canister or a small propone torch may be used to start your coals. South Jordan Fire will provide several fire extinguishers for the cooking area”.
8. Know and practice safe food handling procedures. Food service gloves and some type of hair restraint (hat, hairnet, etc.) should be worn when handling food. The teams will provide dishwashing facilities and sanitation supplies including hot water. Coolers should be provided for all refrigerated items. Keep hot foods above 140- degrees and cold foods in the cooler. Tasting utensils must be washed immediately after use.
9. Garnishing should be simple and compliment the dish being presented.
10. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
11. All judging decisions are final.
12. Constants MUST provide judges and the committee with recipes for entries. It is preferred that recipes be e-mailed in a text format to [ledmunds@sjc.utah.gov](mailto:ledmunds@sjc.utah.gov) or recipes should be typed plainly on an 8 1/2" x 11" sheet of paper and mailed in with registration. Teams must submit recipe with registration material to guarantee a slot in the competition. Recipe and registration is due by June 7th. Recipes should include all ingredients and very complete preparation instructions. A copy of the contestant's recipes will be collected and a copy will be given to each team as a souvenir of the cook-off. The booklet will also be available to the public as a small charge, so you DO NOT need to provide copies of your recipes to them.
14. Participating teams are expected to provide their own cooking equipment, recipes ingredients, and cooking

THIS COOK-OFF AND ITS SPONSORS AND HOSTS ARE NOT RESPONSIBLE FOR ACCIDENTS OR DAMAGE INCURRED DURING THE COOK-OFF.

Date: Friday, June 14, 2013

Place: 10996 S. Redwood Rd. South Jordan City, UT 84095

Time: Set up starting – 3:00 pm

Cook's meeting – 3:30 pm

Start Cooking – 4:00 pm

Judging – 7:00 pm

The cook-off is limited to 8 teams and one alternate team. Register early to secure a space.  
Contact Lori Edmunds at 801-254-3742 ext. 1801 for more information.